



# County of San Diego

## DEPARTMENT OF ENVIRONMENTAL HEALTH & QUALITY FOOD AND HOUSING DIVISION

P.O. BOX 129261, SAN DIEGO, CA 92112-9261

[www.sdcountyplancheck.org](http://www.sdcountyplancheck.org)

Plan Check Scheduling Line: (858) 505-6660



### Unpackaged Food Preparation Cart Plan Submittal Package

An Unpackaged Limited Food Preparation Cart is defined as an unoccupied Mobile Food Facility that may be transported (pushed, towed, etc.) to the area of the sales operation. The type of food service for these mobile operations is restricted to Limited Food Preparation as defined in the California Retail Food Code section 113818. Examples of menu items that easily fit within Limited Food Preparation include but are not limited to: hot dogs, shaved ice, roasted nuts, popcorn, or churros.

This packet can be used to draw your proposed cart operation and submit to this Department for review and approval. You may draw your own plans using this document as guidance, but all items listed in this document must be represented in your submitted plans. Plans must be reviewed and approved prior to the issuance of a health permit. Operators are required to have all plans approved prior to the construction of the cart to prevent any additional costs that would be incurred if modifications are needed should changes be noted on the plans. All items provided on the following pages are required unless otherwise noted.

- **Page 1-3** – Initial each box indicating that the item is completed on the plans.
- **Page 4** – Sign and date acknowledging the understanding of cart restrictions and certifying that all information provided is accurate.
- **Page 5-11** – Complete all diagram templates. Additional sheets may be provided if necessary.
- **Page 12-28** – Examples are provided on how to properly complete all required sections.

Once this plan submittal packet is complete, please call 858-505-6660 to schedule a review of the completed packet. After the packet has been approved, you may then schedule an inspection of the cart. All applicable fees must be paid at the time of plan submittal.

INITIAL	ITEMS TO PROVIDE IN PLAN
	Menu or list of all items being sold.
	Each piece of equipment and the location on the cart.
	Make and model of all equipment. Attach specification sheets.
	Completed table listing the material of finishes of the interior, exterior, and/or storage areas of the cart. (See page 12 example)
	Indicate equipment power source: <input type="checkbox"/> Battery <input type="checkbox"/> Propane Tank
	First Aid Kit.
	10 BC-rated fire extinguisher (required if electrical or gas equipment is used).

	<p>Identification on the vehicle:</p> <p>Name of Facility, City, State, and Zip Code of the permit holder.</p> <p><i>Lettering of the Facility Name: 3" high minimum</i></p> <p><i>Lettering of the City, State, and Zip Code of the permit holder: 1" high minimum</i></p>
	Completed <a href="#">plan check application</a> .
	Completed <a href="#">Standard Operational Procedures for Mobile Food Facilities</a> .
	<p>Completed <a href="#">commissary letter</a>.</p> <p><i>NOTE: A signed copy by the commissary permit holder is required at the time of inspection/permitting.</i></p>

INITIAL	SINK FIXTURES
	<p><b>Handwashing Sink</b></p> <p>Minimum dimensions: 9" wide X 9" long X 5" deep.</p>
	<p><b>Warewashing Sink System</b> <u>IS NOT REQUIRED</u> if the menu ONLY includes the following:</p> <ul style="list-style-type: none"> <li>(1) Non-potentially hazardous foods that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, or shaving of ice.</li> <li>(2) Steamed or boiled hot dogs.</li> <li>(3) Tamales in the original, inedible wrapper.</li> </ul> <p><i>NOTE: All utensils/equipment must be washed and sanitized on a daily basis at the commissary and the cart must be equipped with an adequate supply of spare preparation and serving utensils when in use.</i></p>
	<p><b>Warewashing Sink System</b> <u>IS REQUIRED</u> if the menu includes preparation of any potentially hazardous food, except for what is listed in #2 above.</p> <p>Warewashing Sink (3-Compartment Sink) minimum dimensions:</p> <p>12" wide X 12" long X 10" deep</p> <p><b>-OR-</b></p> <p>10" wide X 14" long X 10" deep</p> <p><i>NOTE: The 3-compartment sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.</i></p>

INITIAL	PLUMBING
	<p><b>Potable Water Tanks</b></p> <p>Minimum total capacity is 20 gallons (Minimum 5 gallons for handwashing and 15 gallons for warewashing). Multiple removable tanks may be used.</p> <p>Additional capacity is needed based on preparation of food/beverage. All potable water tanks shall be manufactured and listed to NSF standards for potable water.</p> <p><i>NOTE: A 12" X 12" X 8.25" tank is about 5 gallons.</i></p>

	<p><b>Wastewater Tanks</b> Minimum capacity is 150% greater than the total capacity of provided potable water tanks. Where an ice bin is provided for storage, display or service of food/beverage, an additional holding tank capacity equal to one-third the volume of the bin must be provided. Multiple removeable tanks may be used.</p> <p><i>NOTE: A 12" X 12" X 8.25" tank is about 5 gallons.</i></p>
	<p><b>Plumbing Lines</b> Potable water lines must be listed to NSF 61 for potable water. Waste lines cannot be the same color as the hoses for potable water. Typical potable water line colors are clear, white, or blue. Typical wastewater lines are black or grey.</p>
	<p><b>Water Heater</b> Handwashing sink - a water heater with minimum 0.5-gallon capacity or an instantaneous heater is required and must be capable of supplying a minimum of 100°F running water.</p> <p>Warewashing sink - a minimum 4-gallon capacity water heater is required and must be capable of supplying a minimum of 120°F running water.</p> <p><i>NOTE: Steam table reservoirs cannot be used as a water heater.</i></p>
	<p><b>Water Pump</b> Pump for potable water supply must be listed to NSF standards. No pump will be approved for drainage. All liquid waste drainage must be done by gravity.</p>

INITIAL	EQUIPMENT
	<p><b>Certified Equipment</b> All equipment is certified by an ANSI/NSF accredited agency (NSF, ETL, CSA, UL, NEMKO, etc.) to NSF Standards.</p>
	<p><b>Mechanical Refrigeration</b> During inspection, units must be powered on and capable of cold holding at/below 41°F (if applicable).</p>
	<p><b>Steam Table</b> During inspection, units must be powered on and capable at hot holding at/above 135°F (if applicable).</p>
	<p><b>Cooking/Heating Equipment</b> Preparation must be done within a food compartment. Food compartments must be heat resistant and built in a manner that does not contaminate food during the cooking/heating process or during normal use (ex. when the top of the compartment is completely horizontal and not angled to allow for drainage of condensate that results from the cooking process). Otherwise, installation of an exhaust ventilator will be required. Food compartments must be smooth, easily cleanable, and non-absorbent.</p> <p><i>Typical equipment requiring a compartment includes, but is not limited to: fryer, griddle, and preparation table.</i></p> <p><i>Typical equipment NOT requiring a compartment includes, but is not limited to: panini grill, espresso machine, microwave, and ovens.</i></p>

### SIGNATURE AND ACKNOWLEDGEMENT

I certify that my operation on this cart does not and will not include any of the following: slicing and chopping unless on a heated cooking surface, thawing, cooling of cooked potentially hazardous foods (PHF), grinding raw ingredients or PHF, reheating PHF for hot holding (except steamed or boiled hot dogs, and tamales in the original inedible wrapper), hot holding non-prepackaged PHF (except steamed or boiled hot dogs, and tamales in the original inedible wrapper), washing of foods, cooking PHF for later use, and any operation requiring licensing through the California Department of Food and Agriculture, Milk and Dairy Branch.

I declare under penalty of perjury that to the best of my knowledge and belief, the description of use and information contained on this application and plans are correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this review and the operation of this business. I also agree to conform to all conditions, orders, and directions, issued pursuant to the California Health and Safety Code, and all applicable County and City Ordinances. I understand that if the plans are incomplete due to a lack of any of the required information, the plans will be rejected and upon resubmission, a plan recheck fee will be charged. I am aware that plan check fees are not fully refundable once plans are reviewed. Plans are valid for one year after stamp of approval and must be restamped within 60 days of expiration or they will be purged. Any changes to the released documents will be submitted and filed with the County of San Diego, Department of Environmental Health and Quality. I understand and hereby consent to any information I provide on this permit application to be considered a public record subject to disclosure under the California Public Records Act.

Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_

### OFFICE USE ONLY

#### SCHEDULING INFORMATION

Plans are approved by the Department of Environmental Health and Quality, Food and Housing Division and contingent on the final inspection.

Contact your plan check specialist or the scheduling line at (858) 505-6660 at least 10 working days in advance to schedule an inspection at the office.

Our office is located at:  
5500 Overland Ave, Suite 170, San Diego CA 92123

Hours: 8:00AM – 4:00PM (Closed for lunch from 12:00PM– 1:00PM)

#### APPROVAL STAMP

Your inspection is scheduled for: \_\_\_\_\_ Time: \_\_\_\_\_

Assigned Specialist: \_\_\_\_\_

Contact Information: \_\_\_\_\_

**LIST OF MENU/ITEMS BEING SOLD****FINISH MATERIALS**

*\*Raw wood not permitted to be used as exterior cart material*

LOCATION/EQUIPMENT	MATERIAL
Exterior of Cart	
Interior of Cart	
Food Storage Area	
Food Preparation Compartment	
Other:	

**FOOD SERVICE EQUIPMENT LIST**

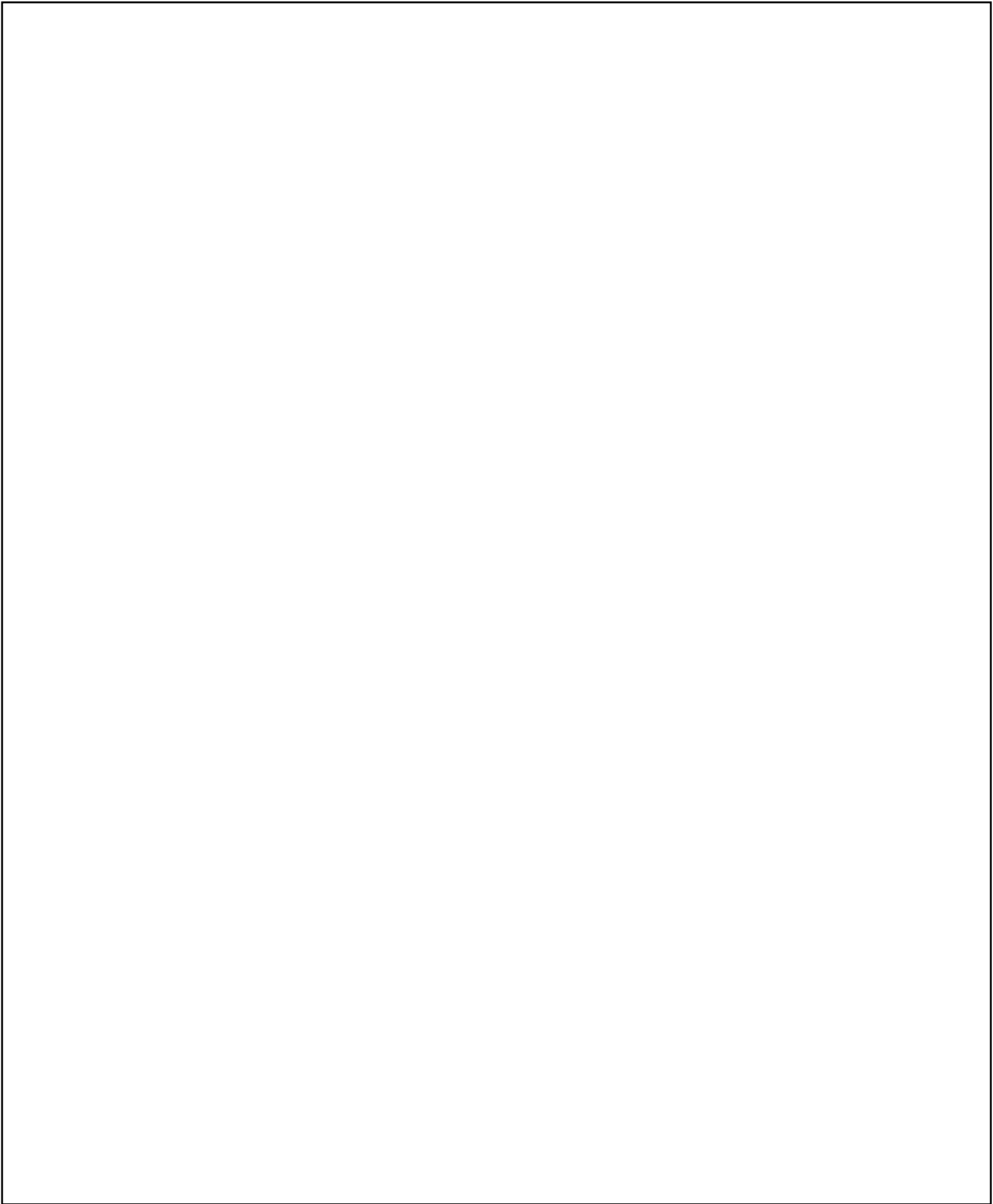
EQUIPMENT	MANUFACTURER	MODEL

**POWER/GAS PLAN**

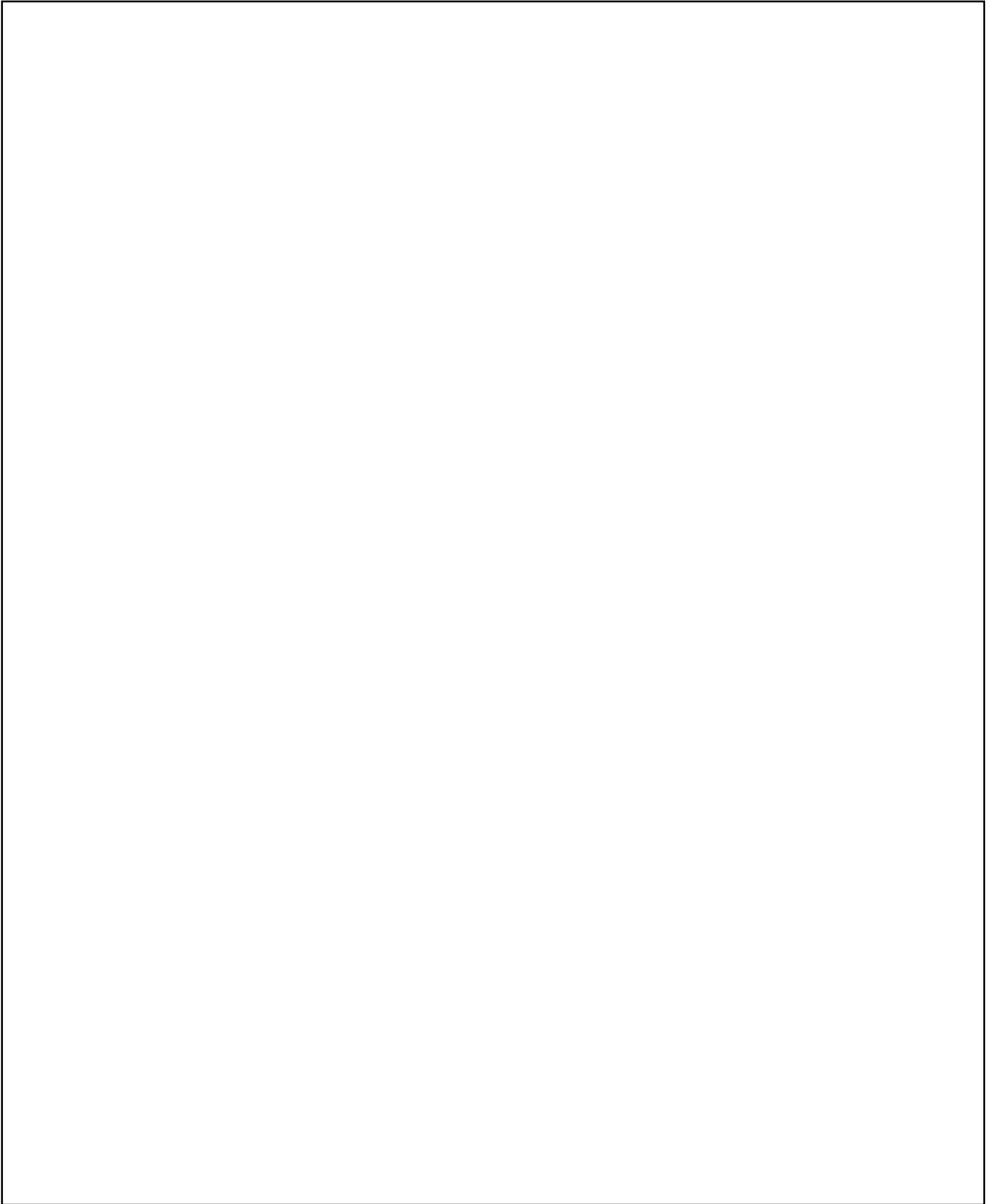
Select all applicable options and fill in the blanks for each one:

- ☐ DC Battery\* (Quantity \_\_\_\_)  
*\*Requires Inverter*
- ☐ AC Battery (Quantity \_\_\_\_)
- ☐ Propane Tank (Pounds \_\_\_\_; Quantity \_\_\_\_)

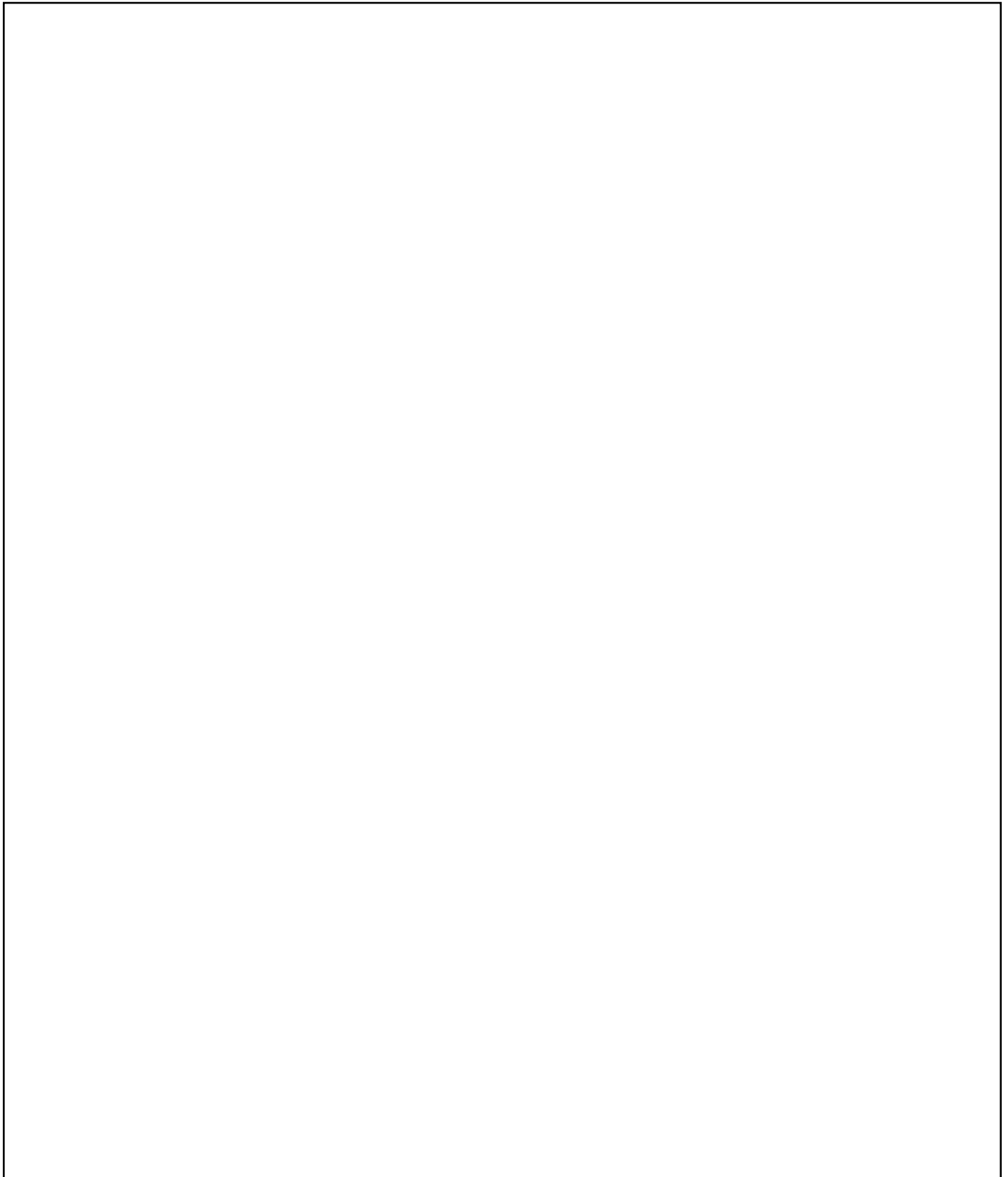
**LEFT SIDE VIEW OF CART- Internal View Showing Equipment Placement**



**RIGHT SIDE VIEW OF CART- Showing Customer Side**



**TOP SIDE VIEW OF CART**

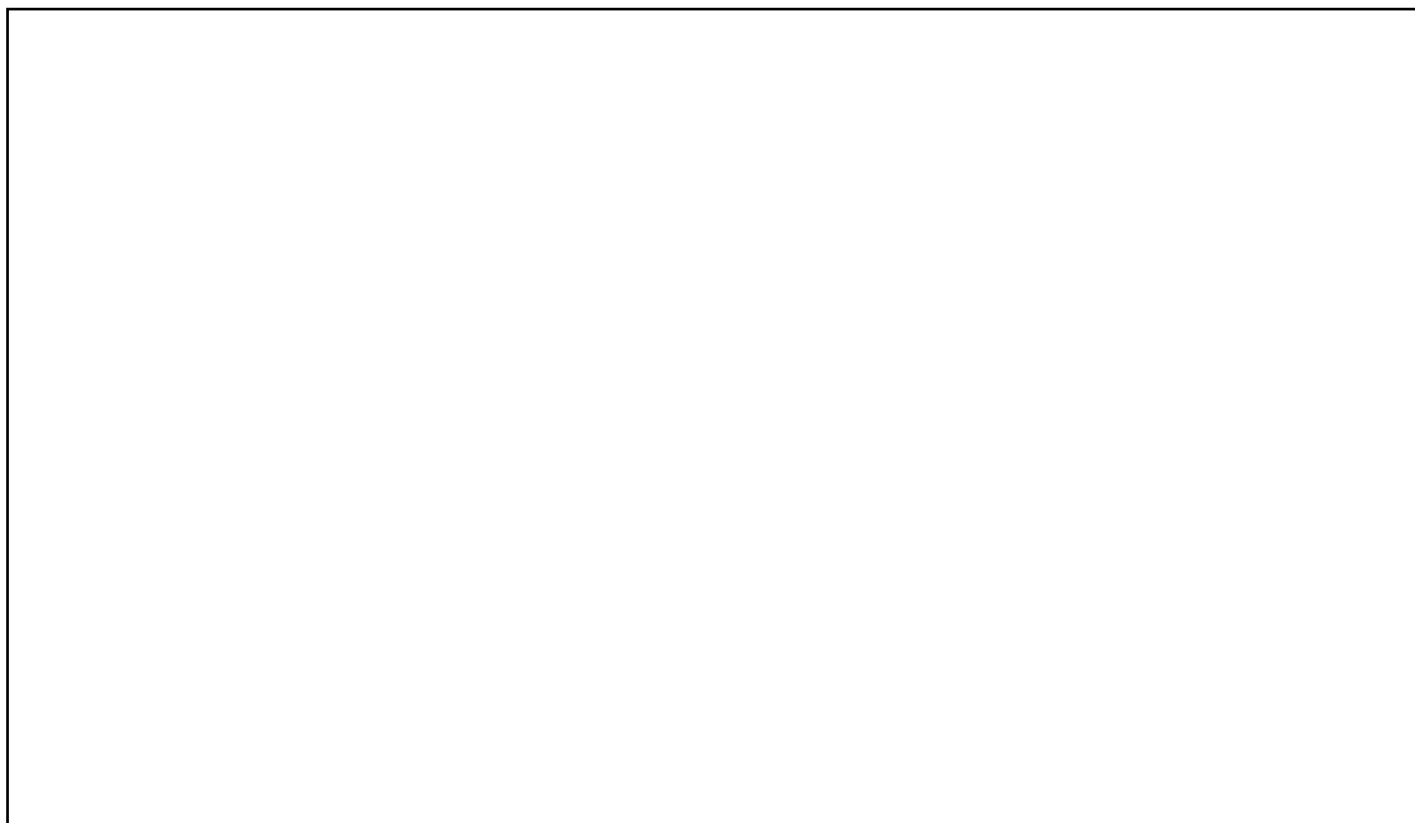




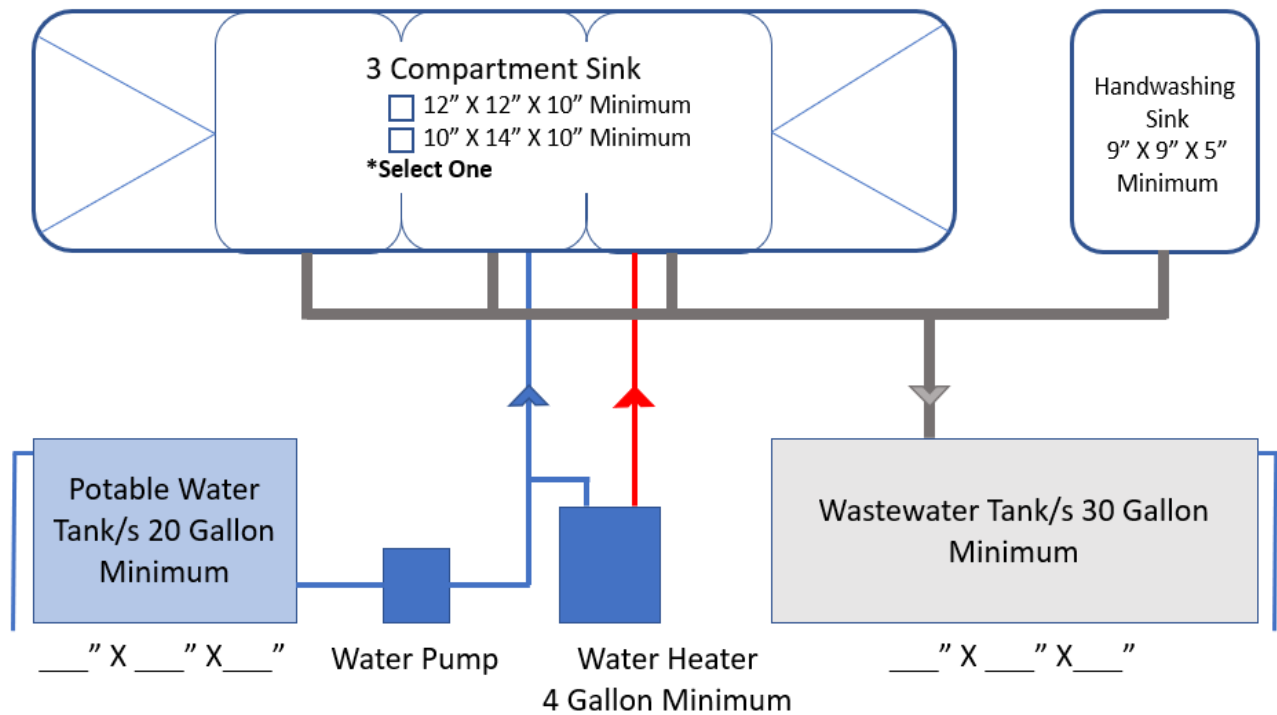
**LEFT END FROM CUSTOMER SIDE VIEW OF CART**



**RIGHT END FROM CUSTOMER SIDE VIEW OF CART**



## PLUMBING DIAGRAM WITH 3 COMPARTMENT SINK



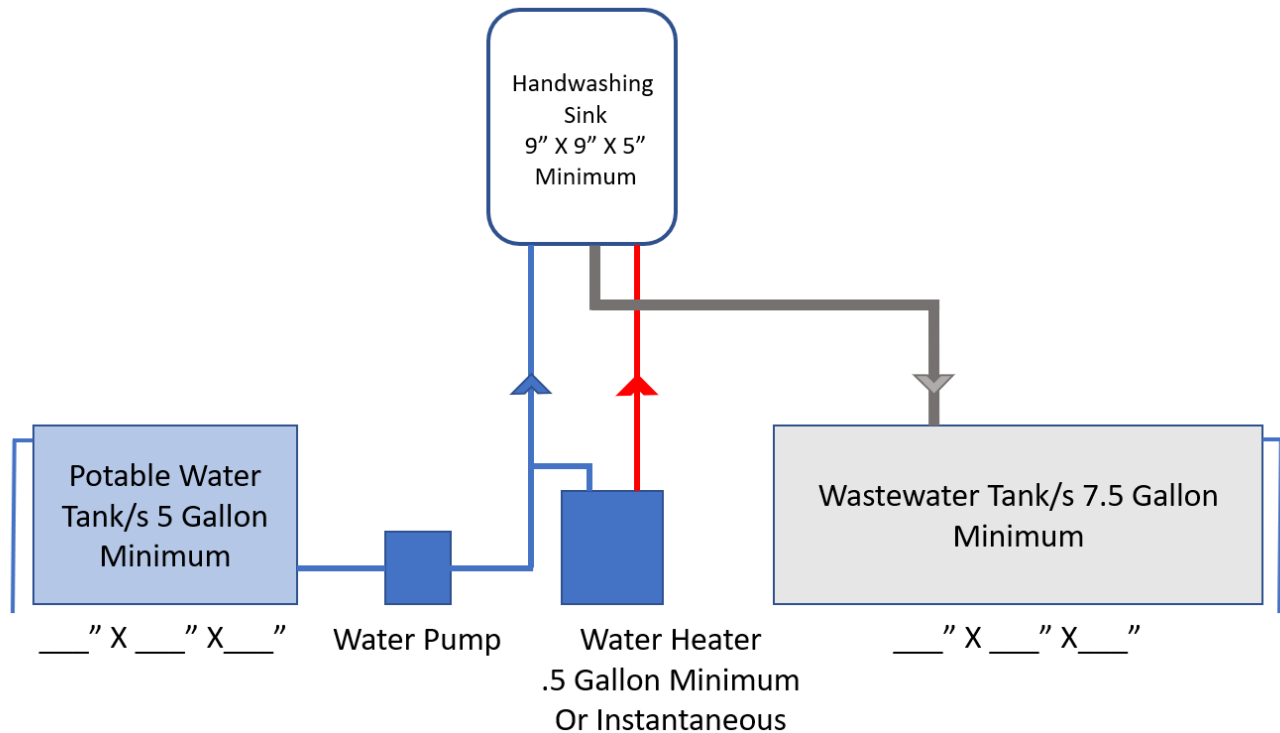
### Plumbing Notes:

- All plumbing lines shall be connected to the tanks with watertight seals.
- Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.
- Potable water tanks and wastewater tanks mounted in the cart shall have an air vent overflow installed draining outside of the cart in a downward direction covered with 16 mesh per square inch screen.
- Tanks may be removeable. If they are not removeable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.
- Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.
- Waste lines must be a different color than the lines for potable water.
- The 3-compartment sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

**WATER PUMP MANUFACTURER AND MODEL:** \_\_\_\_\_

**WATER HEATER MANUFACTURER AND MODEL:** \_\_\_\_\_

## PLUMBING DIAGRAM WITHOUT 3 COMPARTMENT SINK



### Plumbing Notes:

- All plumbing lines shall be connected to the tanks with watertight seals.
- Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.
- Potable water tanks and wastewater tanks mounted in the cart shall have an air vent overflow installed draining outside of the cart in a downward direction covered with 16 mesh per square inch screen.
- Tanks may be removeable. If they are not removeable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.
- Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.
- Waste lines must be a different color than the lines for potable water.

**WATER PUMP MANUFACTURER AND MODEL:** \_\_\_\_\_

**WATER HEATER MANUFACTURER AND MODEL:** \_\_\_\_\_

### EXAMPLE PLAN WITH REQUIRED 3 COMPARTMENT SINK

#### LIST OF MENU/ITEMS BEING SOLD

Espresso, Lattes, Acai Bowl, Fruit Smoothies, Prepackaged Nutrition Bars, and Whole Fruit

#### FINISH MATERIALS

\*Raw wood not permitted to be used as exterior cart material

LOCATION/EQUIPMENT	MATERIAL
Exterior of Cart	Stainless Steel
Interior of Cart	Stainless Steel/ Fiberglass Reinforced Panel (FRP)
Food Storage Area	FRP
Food Preparation Compartment	N/A
Other:	Exterior Vinyl Trim

#### FOOD SERVICE EQUIPMENT LIST

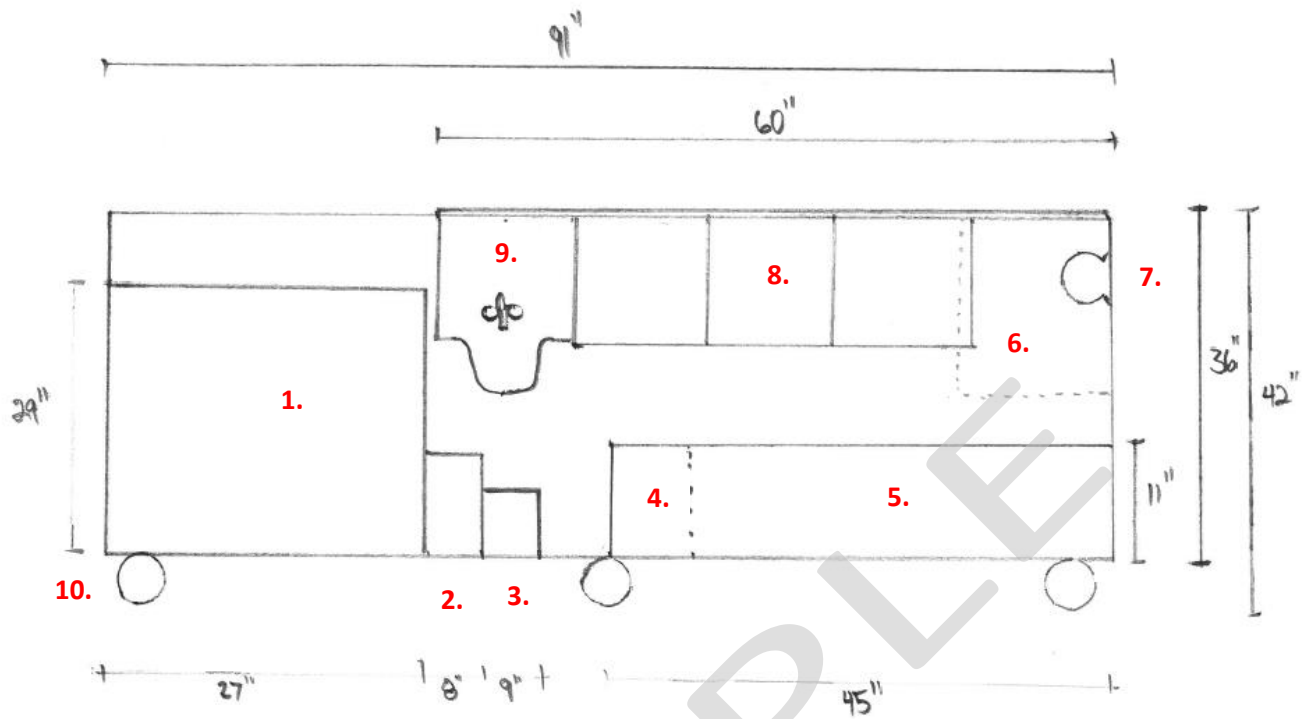
EQUIPMENT	MANUFACTURER	MODEL
Espresso Machine	Nuova Simonelli	Appia Life Compact2
Blender	Vita Mix	36019-ABAB
Undercounter Refrigerator	Bev-Air	UCR27HC
Coffee Brewer	Bunn	Axiom DV APS
Air Pots	Bunn	32130.000
Acrylic Prepackaged Food Display	Custom	Custom
Ice Bin with 2 Piece Lid	Moli International	BIB-1118-D 13"
Soap Dispenser	San Janmar	S30TBK
Paper Towel Dispenser	Bobrick	B-2620

#### POWER/GAS PLAN

Select all applicable options and fill in the blanks for each one:

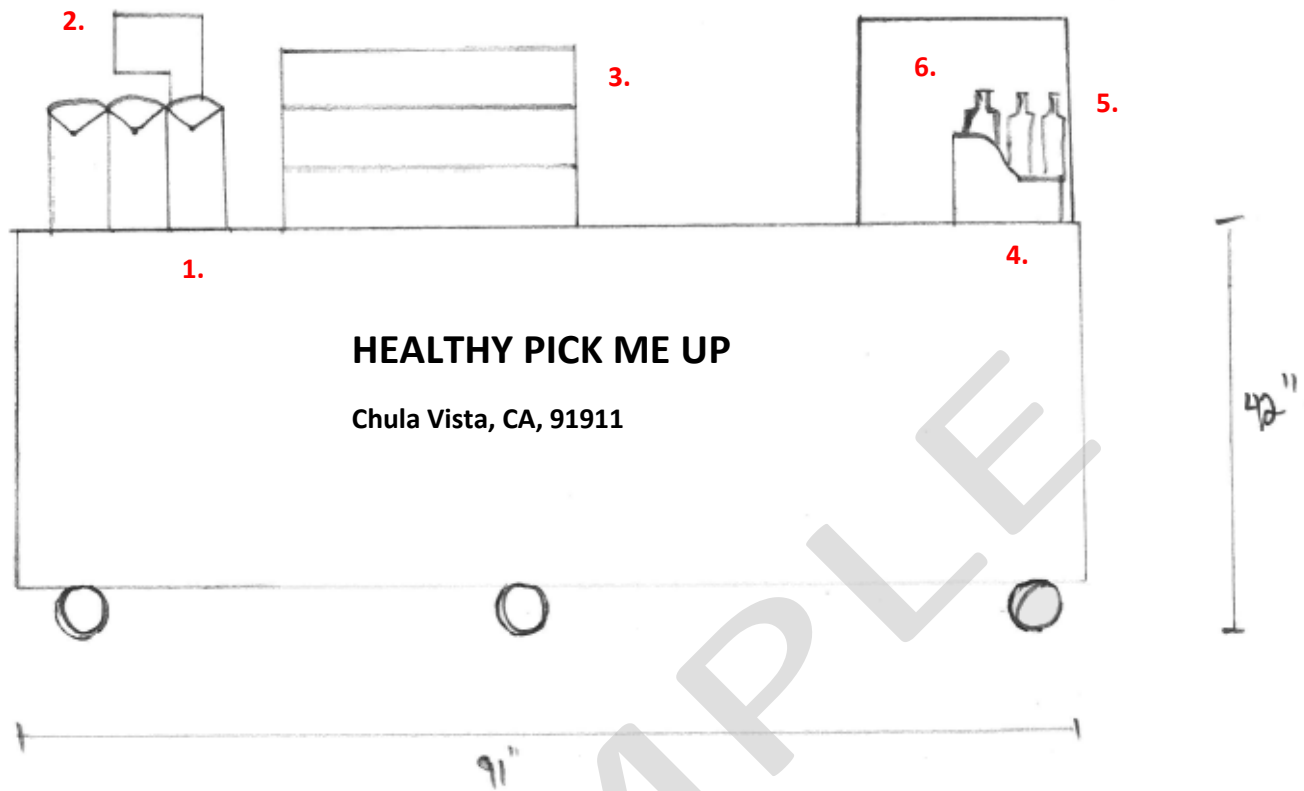
☒ DC Battery\* (Quantity 1)     
 ☐ AC Battery (Quantity     )     
 ☐ Propane Tank (Pounds     ; Quantity     )  
 \*Requires Inverter

# LEFT SIDE VIEW OF CART- Internal View Showing Equipment Placement



1. Refrigerator
2. Battery, 12V 277 Amps
3. Inverter
4. 40 Gallon Wastewater Tank
5. 20 Gallon Tank Potable Water Tank
6. 6 Gallon Water Heater
7. Water Pump
8. 3-Compartment Sink
9. Handwashing Sink with Soap and Paper Towel Dispenser
10. 6" Swivel Casters

**RIGHT SIDE VIEW OF CART- Showing Customer Side**

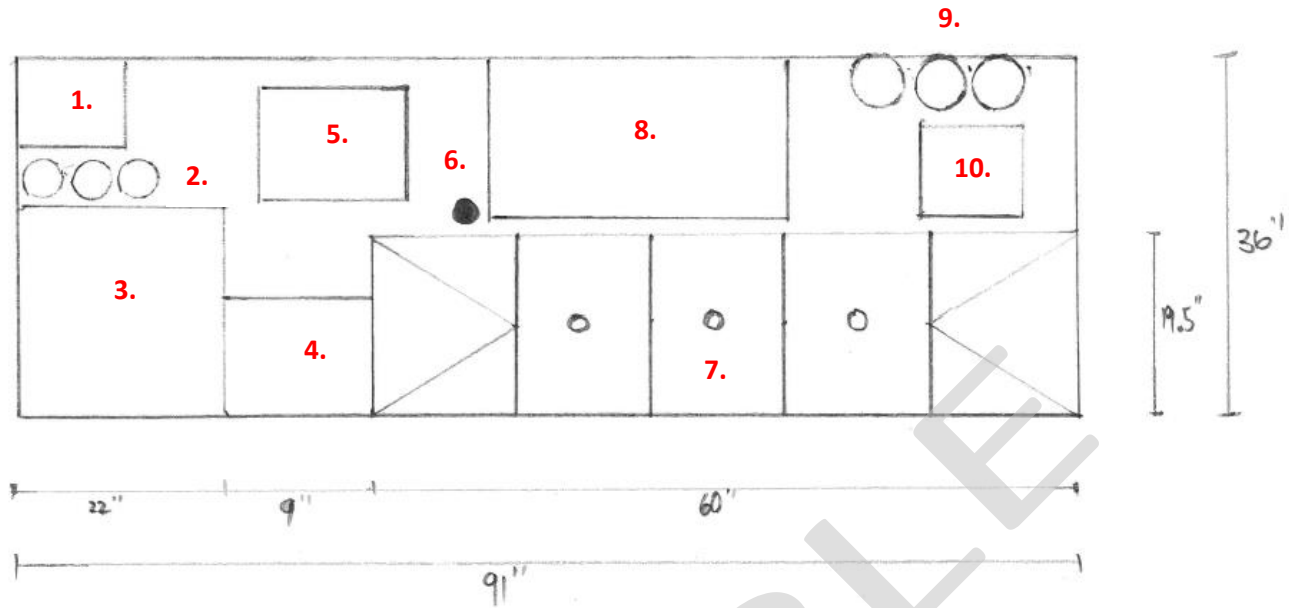


1. Airpot Coffee Dispenser
2. Coffee Brewer
3. Display Shelving
4. Point of Sale- Register
5. Flavored Syrup with Pumps
6. Espresso Machine

**\*NOTE:** Lettering of the business name: 3" high minimum

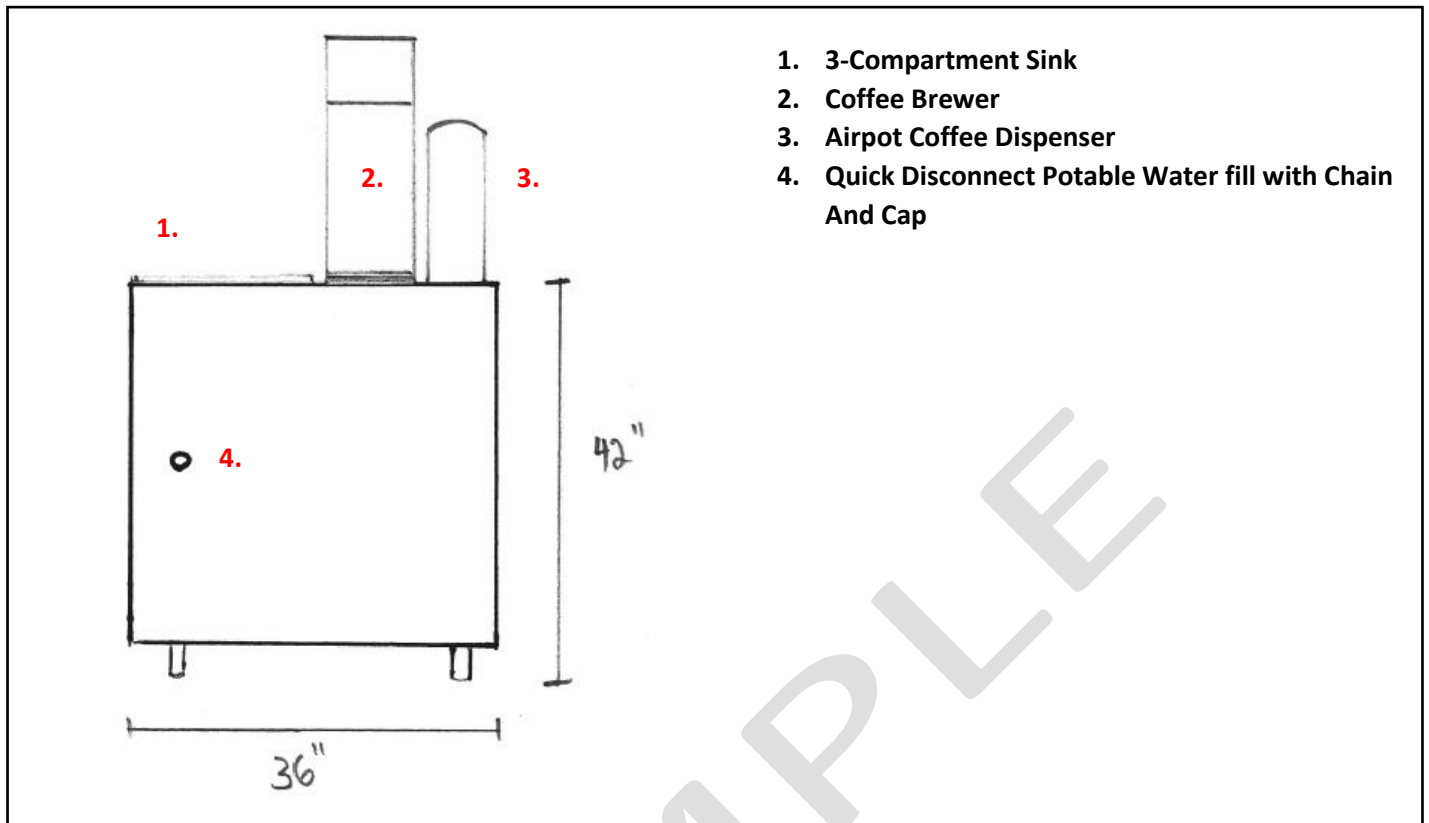
City, State, and Zip Code of the permit holder: 1" high minimum

# TOP SIDE VIEW OF CART

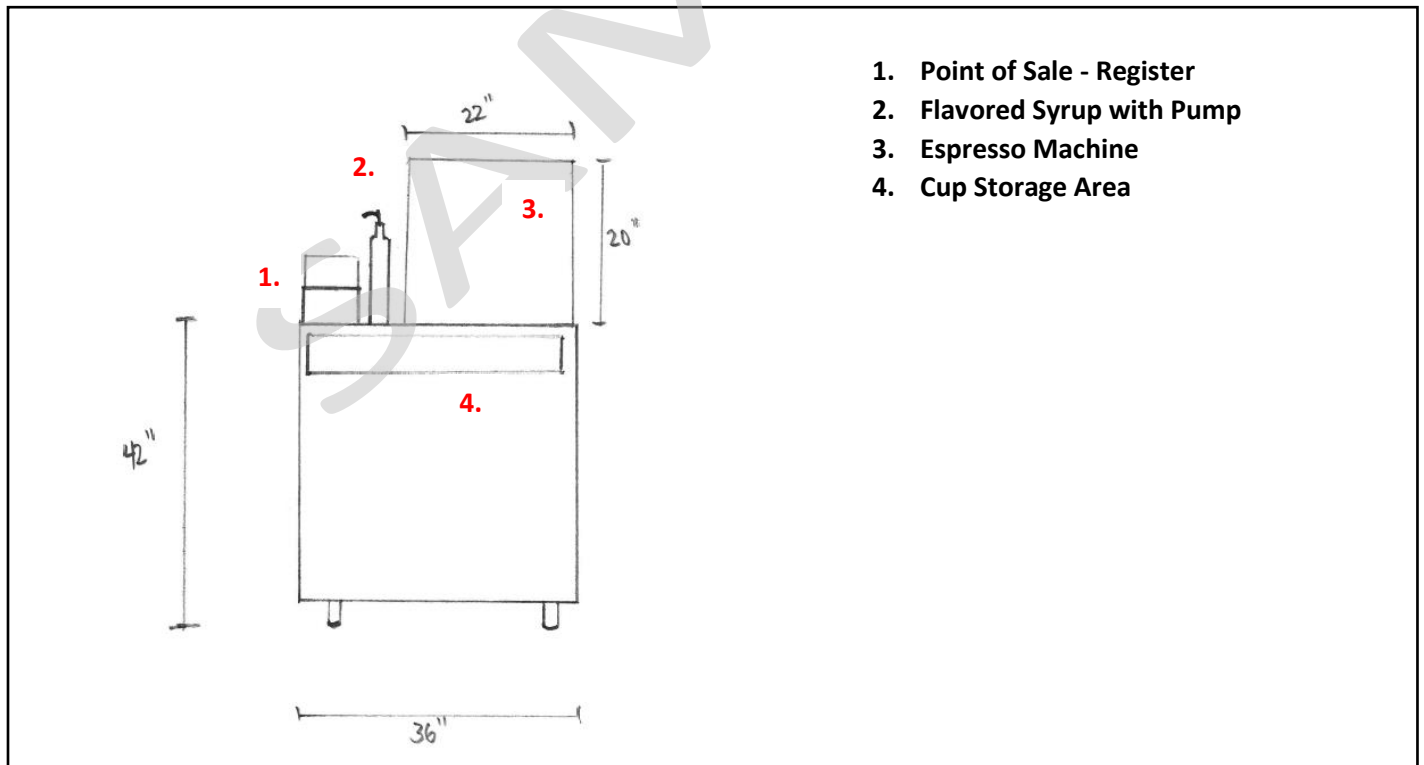


1. Point of Sale - Register
2. Flavored Syrup with Pumps
3. Espresso Machine
4. Blender
5. Ice Bin with 2 Piece Lid
6. Grommet for Umbrella
7. 3-Compartment Sink
8. Display Shelving
9. Airpot Coffee Dispenser
10. Coffee Brewer

**LEFT END FROM CUSTOMER SIDE VIEW OF CART**

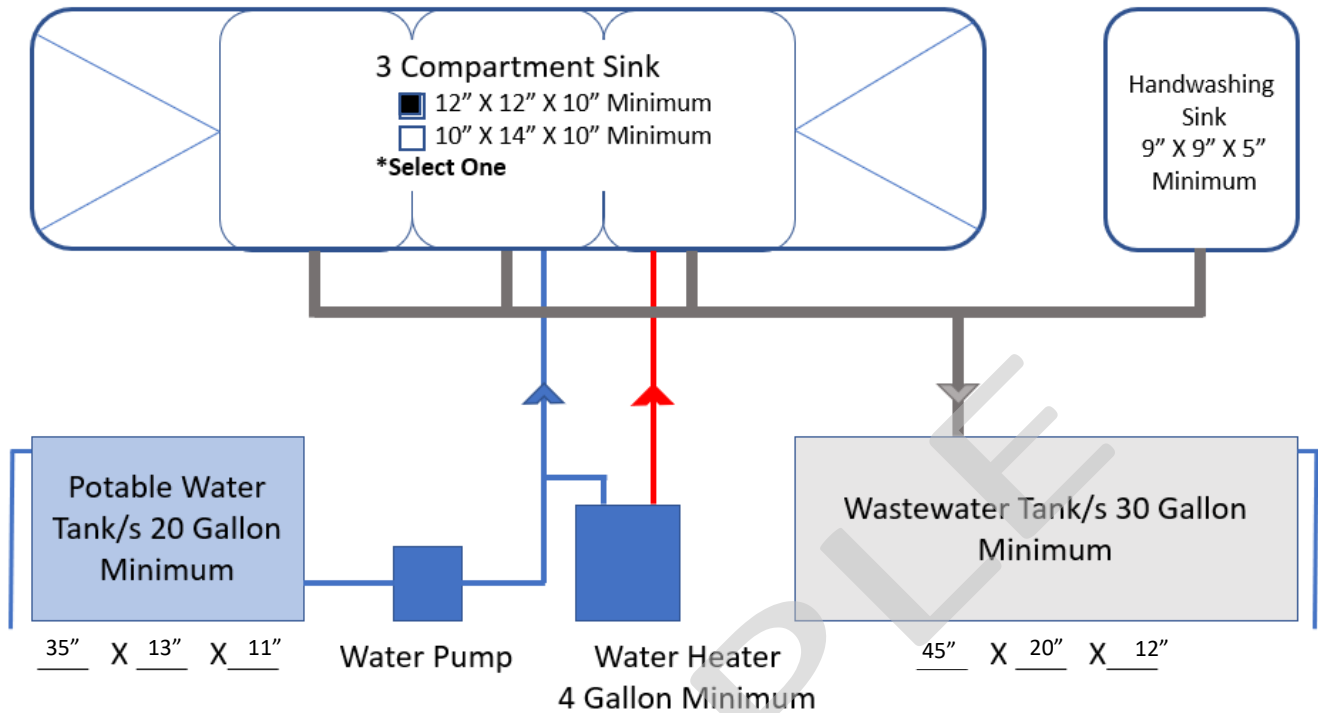


**RIGHT END FROM CUSTOMER SIDE VIEW OF CART**





## PLUMBING DIAGRAM WITH 3 COMPARTMENT SINK



### Plumbing Notes:

- All plumbing lines shall be connected to the tanks with watertight seals.
- Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.
- Potable water tanks and wastewater tanks mounted in the cart shall have an air vent overflow installed draining outside of the cart in a downward direction covered with 16 mesh per square inch screen.
- Tanks may be removeable. If they are not removeable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.
- Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.
- Waste lines must be a different color than the lines for potable water.
- The 3-compartment sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

**WATER PUMP MANUFACTURER AND MODEL:** Pentair Shurflo 2088-594-144

**WATER HEATER MANUFACTURER AND MODEL:** EEMax MiniTank EMT 6

### EXAMPLE PLAN WITHOUT 3 COMPARTMENT SINK

### LIST OF MENU/ITEMS BEING SOLD

Steamed Hot dogs, Prepackaged- Ketchup, Mustard, Relish, Mayonnaise (shelf stable), Canned Soda, Bottled Water

## FINISH MATERIALS

**\*Raw wood not permitted to be used as exterior cart material**

LOCATION/EQUIPMENT	MATERIAL
Exterior of Cart	Stainless Steel
Interior of Cart	Stainless Steel/ Fiberglass Reinforced Panel (FRP)
Food Storage Area	FRP
Food Preparation Compartment	N/A
Other:	N/A

## FOOD SERVICE EQUIPMENT LIST

[illegible]

## POWER/GAS PLAN

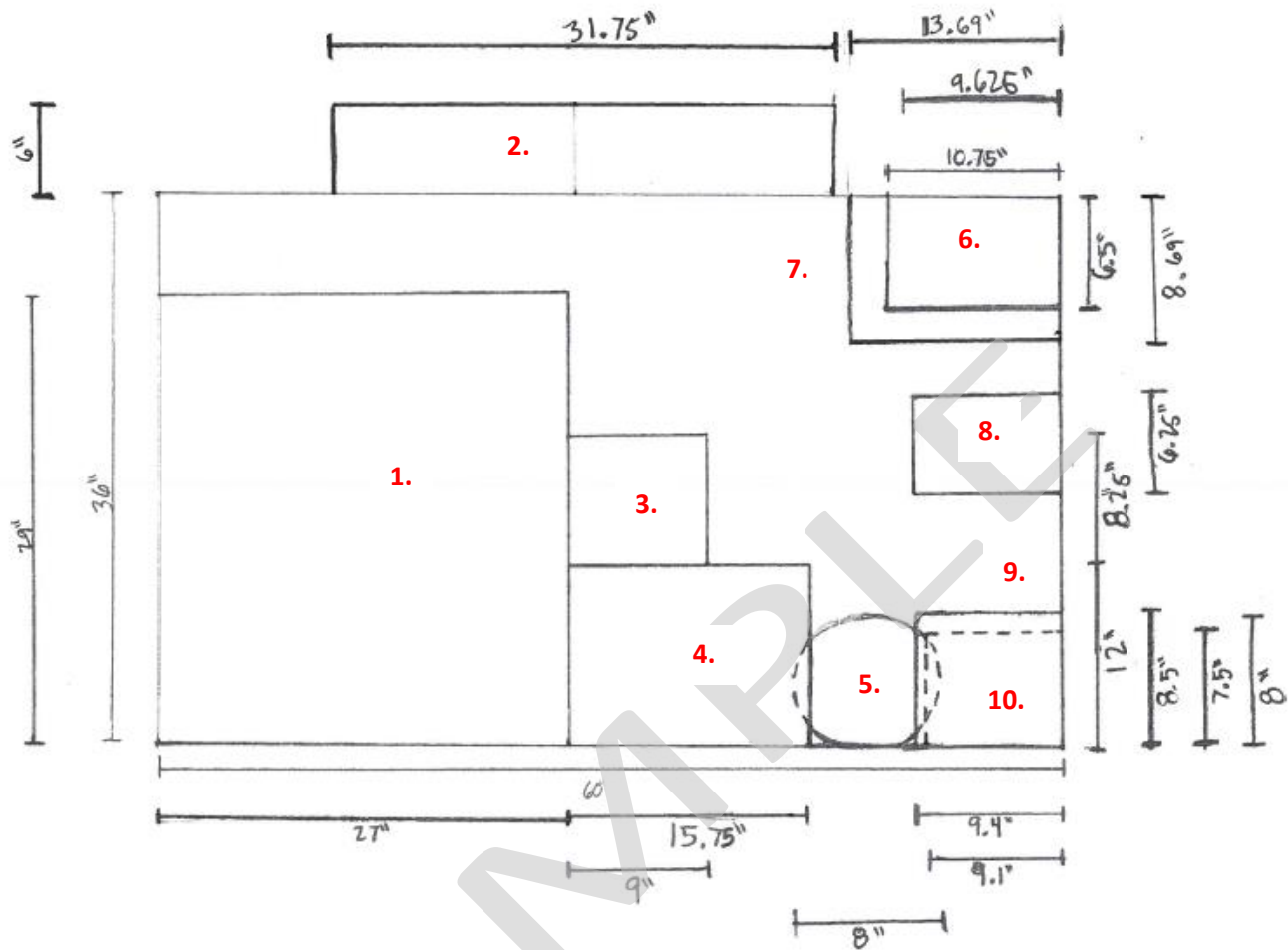
Select all applicable options and fill in the blanks for each one:

☐ DC Battery\* (Quantity 1)

*\*Requires Inverter*

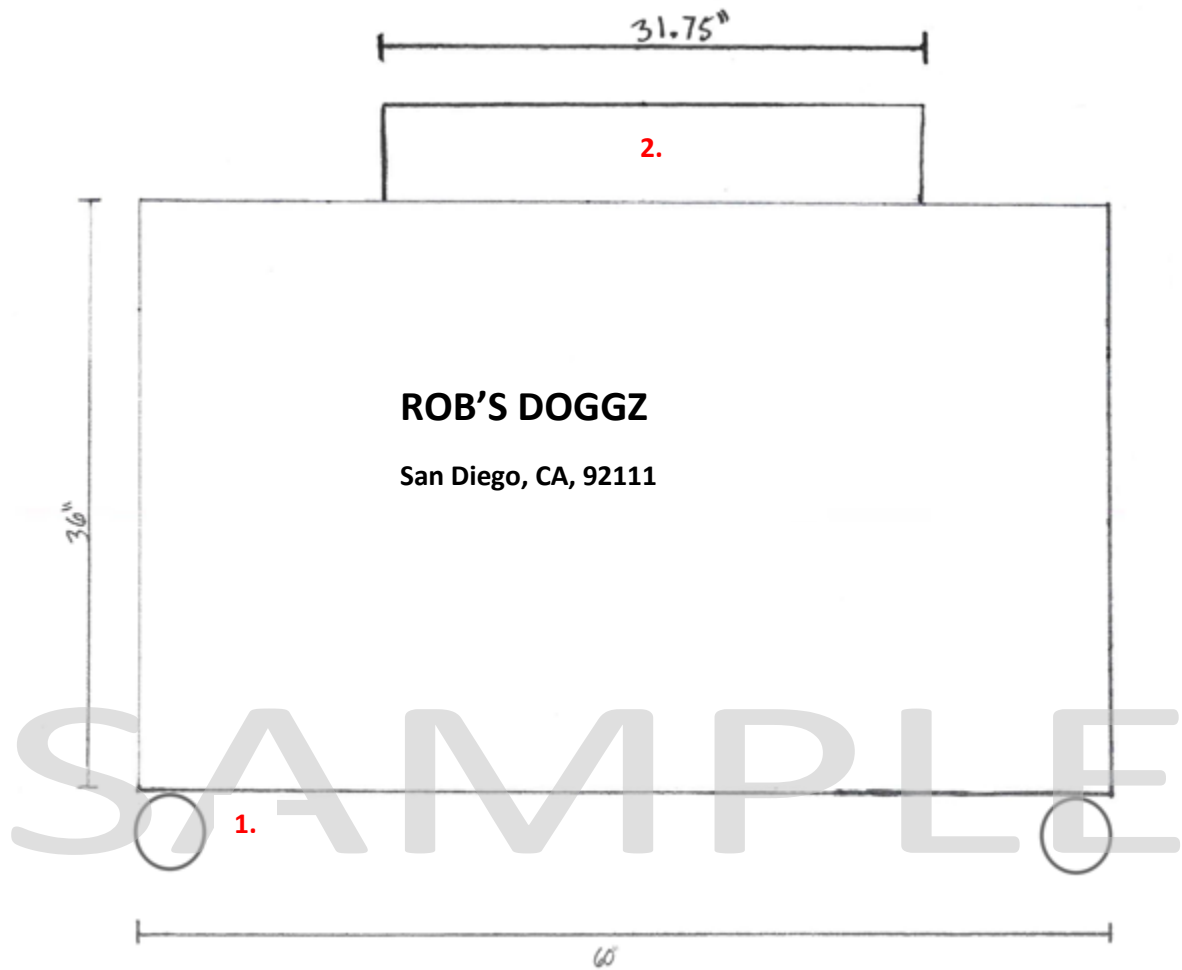
☐ AC Battery (Quantity\_\_\_\_)☐ Propane Tank (Pounds \_\_\_\_\_; Quantity \_\_\_\_\_)

# LEFT SIDE VIEW OF CART- Internal View Showing Equipment Placement



1. Refrigerator
2. Bun Warmer
3. Potable Water Tank
4. Wastewater Tank
5. Water Pump
6. Handwashing Sink with Soap and Paper Towel Dispenser
7. Drop-in Steamer
8. Water Heater
9. Battery 12V, 277Amp
10. Inverter

**RIGHT SIDE VIEW OF CART- Showing Customer Side**

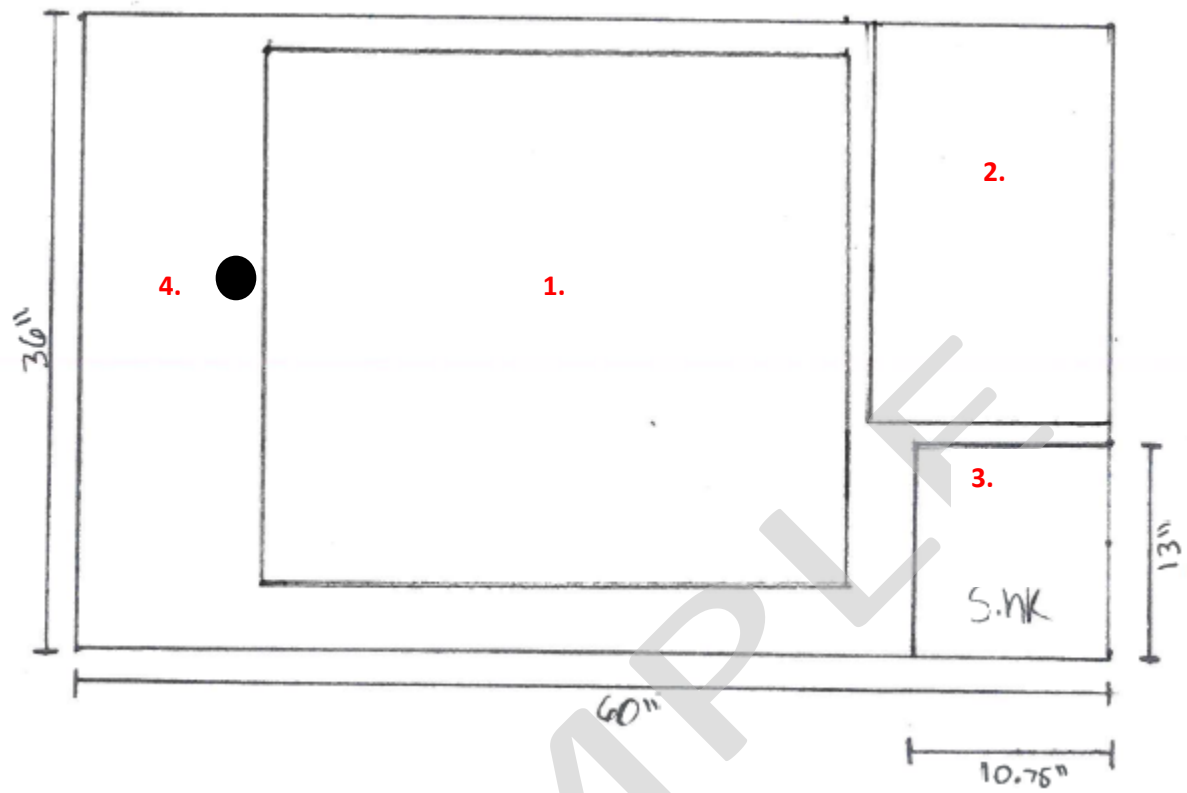


- 1. 6" Swivel Casters
- 2. Bun Warmer

**\*NOTE:** Lettering of the business name: 3" high minimum

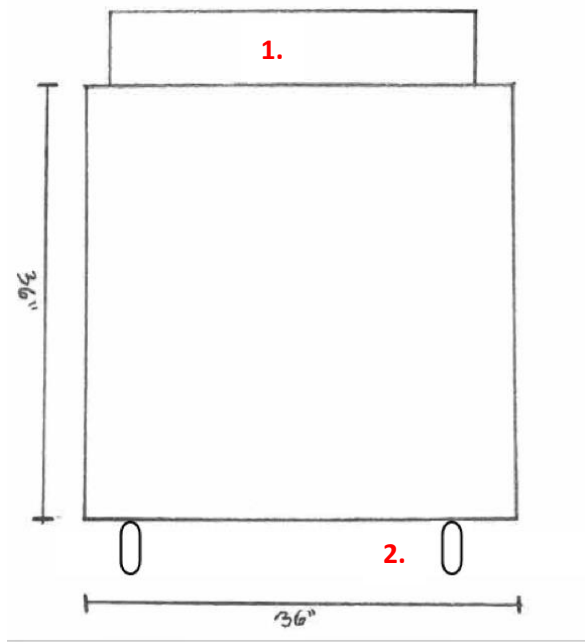
City, State, and Zip Code of the permit holder: 1" high minimum

## TOP SIDE VIEW OF CART



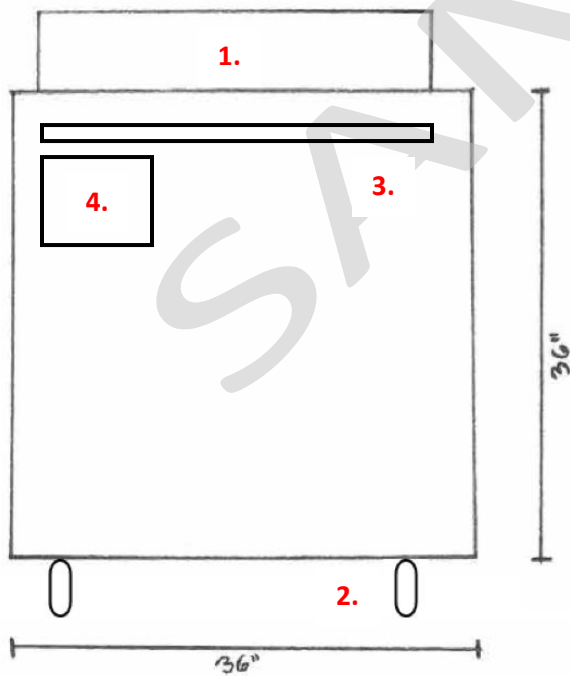
1. Bun Warmer
2. Drop-in Steam Table
3. Handwashing Sink with Soap and Paper Towel Dispenser
4. Grommet for Umbrella

LEFT END FROM CUSTOMER SIDE VIEW OF CART



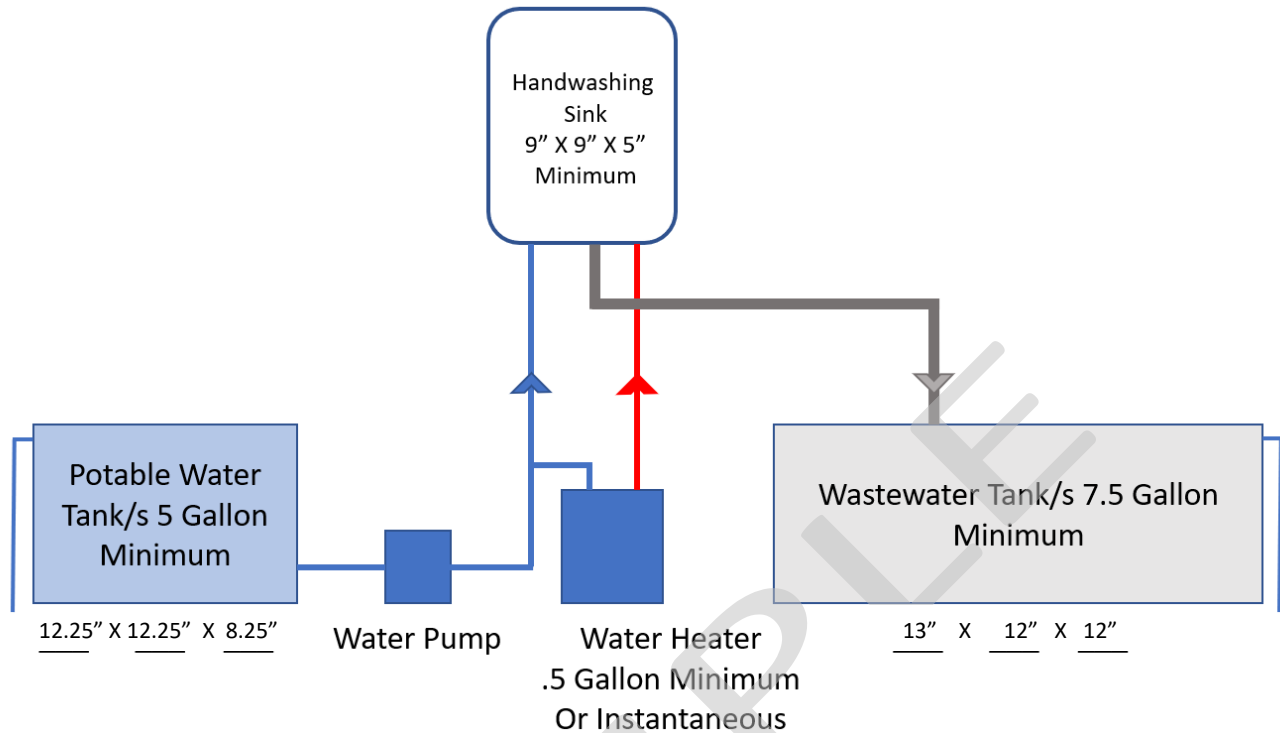
- 1. Bun Warmer
- 2. 6" Swivel Casters

RIGHT END FROM CUSTOMER SIDE VIEW OF CART



- 1. Bun Warmer
- 2. 6" Swivel Casters
- 3. Push Bar
- 4. Paper Towel Dispenser

## PLUMBING DIAGRAM WITHOUT 3 COMPARTMENT SINK



### Plumbing Notes:

- All plumbing lines shall be connected to the tanks with watertight seals.
- Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.
- Potable water tanks and wastewater tanks mounted in the cart shall have an air vent overflow installed draining outside of the cart in a downward direction covered with 16 mesh per square inch screen.
- Tanks may be removeable. If they are not removeable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.
- Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.
- Waste lines must be a different color than the lines for potable water.

**WATER PUMP MANUFACTURER AND MODEL:** Pentair Shurflo 2088-594-144

**WATER HEATER MANUFACTURER AND MODEL:** Chronomite Labs SR-20L/120 HTR-I

### PLUMBING NOTE EXAMPLES

The following are some examples of the types of equipment that can be used to accomplish the code requirements.

1. All plumbing lines shall be connected to the tanks with watertight seals.



Watertight seal with attached ball valve on the side wall of a tank



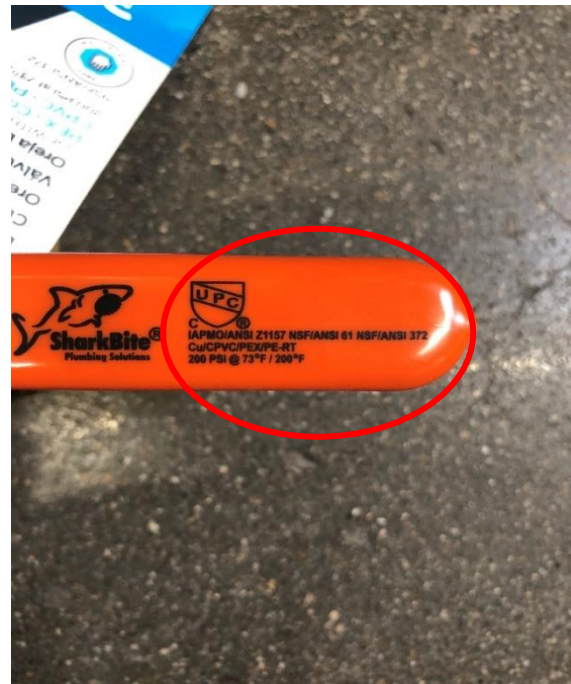
Inside tank view of watertight seal



2. Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.



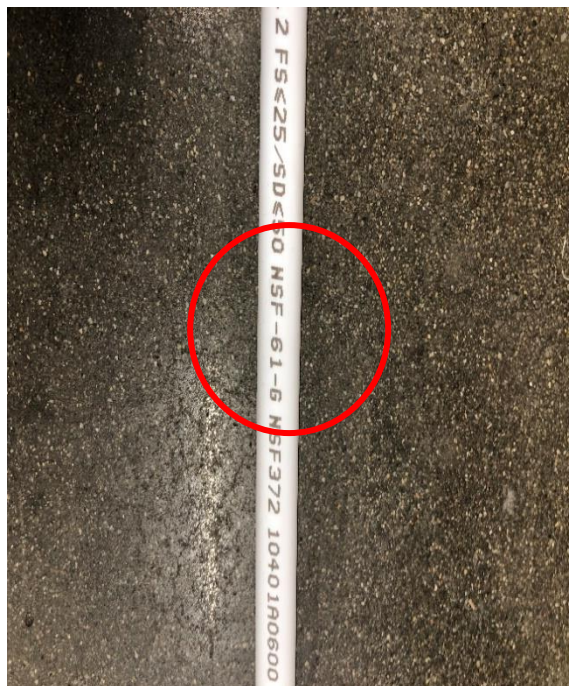
PEX Piping Ball Valve



ANSI/NSF 61 Label on handle



Straight Coupler with ANSI/NSF Label on bag

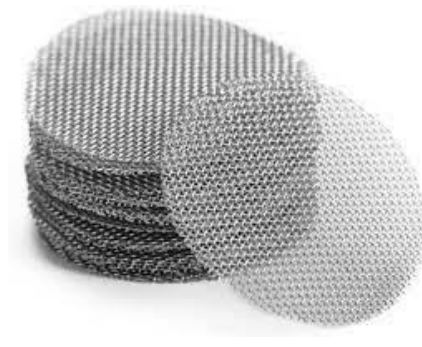


PEX Potable Water line with NSF- 61 label

3. Potable water tanks and wastewater tanks mounted in the cart shall have an air vent overflow installed draining outside of the cart in a downward direction covered with 16 mesh per square inch screen.



Pipe with mesh



Typical mesh screens

4. Tanks may be removable. If they are not removable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.



Fill line to non-portable tank with a quick disconnect coupler



Removeable portable tanks



Non-portable tank with connections to vent, fill, drain, and for the water pump



Removeable portable tank with quick disconnect for supply or waste water (black lines typically denote waste)

5. Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.



Cap with keeper chain



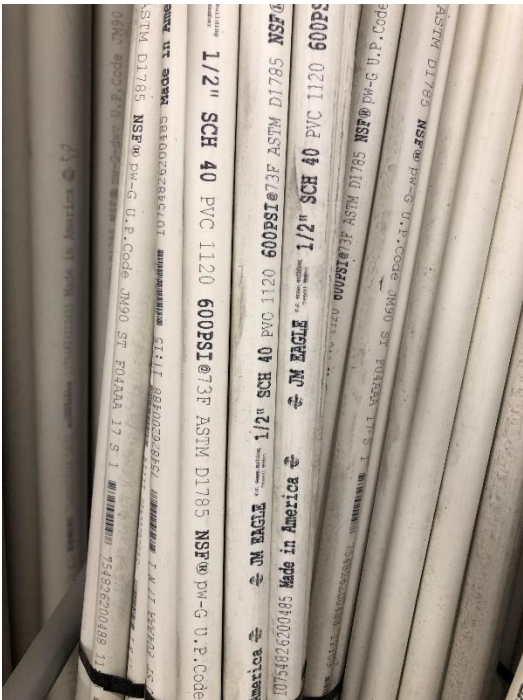
Closed cabinet



Quick disconnect coupler



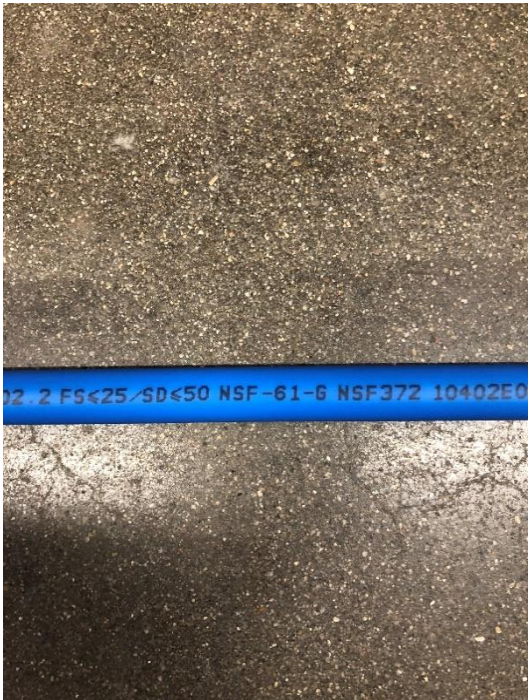
6. Waste lines shall not be the same color as the lines for potable water.



Potable white PVC line with NSF label



Non-potable/wastewater black PVC pipe



Blue potable PEX line with NSF label



Clear potable vinyl line with NSF label